

## CLAIMS

Claims 1-17 (Cancelled)

Claim 18 (Currently Amended): A method of producing a food product portion[[.]] comprising the step of:

slicing a plurality of food product slices [(1)] cut off from a block of sausage, cheese or ham (11) being;

shap[[ed]]ing and deposit[[ed]]ing the plurality of food product slices to form a front shaped slice and a rear shaped slice on a means [(2)] at a spacing [(3)] such that the front shaped slice and the rear shaped slice do not lie flat on the means; and

convey[[ed]]ing away the front shaped slice and the rear shaped slice so that the front shaped slice and the rear shaped slice, characterized in that the food product slices (1) are then slowed down and piled up, such that;

compressing the front shaped slice wherein the speed of the front shaped slice is reduced relative to the successive rear shaped slice so that the rear shaped slice is pushed up against the front shaped slice due to the greater speed of the rear shaped slice while reducing the spacing [(3)] between the front shaped slice and the rear shaped slice food product slices (1) is reduced.

Claim 19 (Currently Amended): A method according to claim 18, ~~characterised in that~~ wherein the food product slices are folded, and/or fluted, or both.

Claim 20 (Cancelled):

Claim 21 (Withdrawn): A device for producing food product portions, having a means (4) for shaping food product slices cut off from a block of sausage, cheese or ham (11), characterized in that it comprises a means (5) for changing the spacing (3) between the food product slices (1), wherein the means (5) slows down the food product slices (1) and piles them up.

Claim 22 (Withdrawn): A device according to claim 21, characterised in that the means (5) consists of a first and second conveyor belt (2, 7), wherein the second conveyor belt (7) exhibits

a slower conveying speed than the first conveyor belt (2) to reduce the spacing (3) between two food product slices (1).

Claim 23 (Withdrawn): A device according to claim 22, characterised in that the first belt (2) forms a conveying plane with the second belt or the end (8) of the first belt (2) is arranged above the second belt (7).

Claim 24 (Withdrawn): A device according to claim 21, characterised in that the means (5) is a conveying obstacle, preferably a blocking rake (9).

Claim 25 (Withdrawn): A device for slicing food product blocks, comprising a means (4) for changing the shape of a food product slice (1), at least one parameter of the means (4) being adjustable and the at least one parameter being the position of the means (4) relative to the cutting plane and/or relative to the food product slice (1) as it falls, adjustment of the parameter(s) taking place during the operation of the device, preferably during slicing, characterised in that it comprises a detecting means (10), which detects at least one characteristic of the food product block (11) to be sliced and/or of the cut-off food product slices (1) and changes at least one parameter of the means (4) as a function thereof.

Claim 26 (Withdrawn): A device according to claim 25, characterised in that adjustment is effected by at least one actuator.

Claim 27 (Withdrawn): A device according to claim 25, characterised in that the device comprises a belt (2) on which the food product slices (1) are deposited and in that the position of the means (4) preferably remains unchanged relative to the belt (2).

Claim 28 (Withdrawn): A device according to claim 27, characterised in that the characteristic is the height of the food product block, the thickness of the food product slices, the type of food product and/or the temperature.

Claim 29 (Withdrawn): A method of severing food product slices (1) from food product blocks, the shape of the food product slice being changed by a means (4) after severing, at least one

parameter of the means (4) being adjustable, the at least one parameter being the position of the means (4) relative to the cutting plane and/or relative to the slice as it falls, the at least one adjustable parameter of the means (4) being changed during slicing of the food product block, characterised in that a detecting means (10) detects at least one characteristic of the food product block (11) to be sliced and/or of the cut-off food product slices (1) and at least one parameter of the means (5) is changed as a function thereof.

Claim 30 (New): A method as in claim 18, wherein the rear shaped slice is pushed up against the front shaped slice such that the front shaped slice does not stick to the rear shaped slice.

Claim 31 (New): A method as in claim 18, wherein the rear shaped slice is pushed up against the front shaped slice such that the shape of the front shaped slice and the rear shaped slice are changed.

Claim 32 (New): A method as in claim 18, wherein the means includes a first conveyor belt and a second conveyor belt such that the front and rear shaped front and rear product slices are deposited on the first conveyor belt and transferred to the second conveyor belt which exhibits a slower conveying speed than the first conveyor belt.

Claim 33 (New): A method as in claim 32, wherein the first conveyor belt and the second conveyor belt form a conveying plane.

Claim 34 (New): A method as in claim 32, wherein the first conveyor belt is arranged above the second conveyor belt such that the front and rear shaped product slices fall from the first conveyor belt onto the second conveyor belt.

Claim 35 (New): A method as in claim 32, wherein the conveying speed of the second conveyor belt is less than the sum of the conveying speed of the first conveyor belt plus the speed at which a shaped product slice fall from the first conveyor belt onto the second conveyor belt.

Claim 36 (New): A method as in claim 32, wherein the shaping of the plurality of food product slices includes contacting a food product slice with rollers of a product folder so that after contact with the product folder, the kinetic energy of the food product slice is sufficient for food product slice to achieve a folded position.

Claim 37 (New): A method of producing a food product portion comprising the step of:  
slicing a plurality of food product slices cut off from a block of sausage, cheese or ham;  
shaping the plurality of food product slices to form a front shaped slice and a rear shaped slice by contacting each food product slice with a product folder so that after contact with the product folder, the kinetic energy of the food product slice is sufficient for food product slice to achieve a folded position;  
depositing the front shaped slice and the rear shaped slice on a first conveyor belt at a spacing such that the front shaped slice and the rear shaped slice do not lie flat on the first conveyor belt; and  
conveying away the front shaped slice and the rear shaped slice such that the shaped food product slices are transferred to a second conveyor belt which exhibits a slower conveying speed than the first conveyor belt so that the front shaped slice and the rear shaped slice are then slowed down and piled up onto the second conveyor belt; and  
compressing the front shaped slice wherein the speed of the front shaped slice is reduced relative to the successive rear shaped slice so that the rear shaped slice is pushed up against the front shaped slice due to the greater speed of the rear shaped slice while reducing the spacing between the front shaped slice and the rear shaped slice;  
wherein the first conveyor belt assists the product folder in folding each food product slice;  
wherein the rear shaped slice is pushed up against the front shaped slice such that the front shaped slice does not stick to the rear shaped slice; and  
wherein the rear shaped slice is pushed up against the reshaped front slice such that the orientation of the front shaped slice and the rear shaped slice are changed.

Claim 38 (New): A method as in claim 37, wherein the first conveyor belt and the second conveyor belt form a conveying plane.